

ALOJA

BEAUTIFUL AND REMARKABLE DO MONTSANT - DO TERRA ALTA

One of the projects created by the Coca i Fitó brothers in DO Montsant and Terra Alta territory. These wines are made principally with indigenous, local grape varieties, displaying feminine characteristics and fresh, velvety tannins. These wines are similar in some way to the "Jaspi" range of wines but are noticeably different. The name, Aloja comes from Catalan mythology: water nymphs of incomparable beauty, behind which a world of fantasy unfolds.

ALOJA BLANC - ALOJA NEGRE - ALOJA MARE



ALOJA BLANC (WHITE CATALAN SIREN)

WHITE WINE
DO TERRA ALTA

BLEND

90% White Grenache
10% Macabeu
- 20 to 60 year old vines -

AGEING

2 to 3 months aged "sur lies" in stainless steel tanks.

% ALCOHOL 13,50% by vol.

PRODUCTION 6.000 bottles

A young DO Terra Alta wine, made basically with White Grenache with a touch of ageing "sur lies" to add more flavour and creaminess. The main concept of this wine is to transmit freshness and minerality, making it easy to enjoy. It displays acacia flowers, pear, apple, Mediterranean herbs and citric fruit. As this wine ages, smoky notes appear, coupled with peach and honey. A wine with a very pleasing after-taste.



ALOJA NEGRE (BLACK CATALAN SIREN)

RED WINE
DO MONTSANT

BLEND

40% Grenache - 20 to 90 year old vines -
30% Carignan - 50 to 80 year old vines -
25% Cabernet Sauvignon - 15 to 25 y.o.v. -
5% Syrah - 15 to 22 year old vines -

AGEING

Half-aged red wine. Aged for 3 months in French and American oak barrels.

% ALCOHOL 14,50% by vol.

PRODUCTION 30.000 bottles

This is a very representative DO Montsant wine. It is made with Grenache and Carignan grown on different soil types. The Grenache affords us fruit and volume whilst the Carignan gives us colour and structure. There is also a little Cabernet Sauvignon in the blend, giving meatiness to this wine. It displays good acidity, minerality, spices and is very pleasing. It is easy drinking, be it by the glass or accompanying an infinite number of dishes.



ALOJA MARE (THE MOTHER'S SIREN)

RED WINE
DO MONTSANT

BLEND

50% Grenache - 40 to 100 year old vines -
30% Carignan - 40 to 80 year old vines -
20% Syrah - 15 to 25 year old vines -
(selected grapes from the oldest vines)

AGEING

12 months in French and American oak barrels.

% ALCOHOL 14,50% by vol.

PRODUCTION 6.000 bottles

This DO Montsant wine is made from grapes sourced from low yielding, old vines. Part of the grapes is grown on Llicorella (slate) soils. This is a great wine, which represents the area, full of nuances, black fruit, red fruit, sweet spices, Mediterranean herbs and minerality and yet it is still very refreshing. Despite being a full-bodied wine, it is elegant, lingering and not at all heavy. It is like a hiking trip around the Montsant mountain range!

